

THINGS TO KNOW

- A deposit of \$200 (non-refundable) is needed to reserve a banquet room. The deposit will be credited to your bill at the end of your function.
- At least 10 days prior to your event, we require a guaranteed number of guests and the number of each selected entrées. Pre-ordering is required.
- An estimated payment is due 10 days prior to your event based on your guarantees. Any outstanding payment will be paid at the end of the event.
- A customary 20% gratuity on food and open bar and sales tax on food, open bar and gratuity will be added.
- Acceptable forms of payment: Cash, Visa, MasterCard or American Express. We do not accept personal checks.
- We request that you and your guests park on the side and/or back of the restaurant and The Furniture Store.
- OPEN or CASH Bar: All house liquor drinks are \$7, domestic beer is \$5, imported beer is \$6.50 and house wine is \$7 (exclusive of tax). Sodas are \$2.50 each.
- There is a minimum \$50 bartender fee for a cash bar for the first 3 hours and any additional hours are \$25 per hour.
- Kids meals are available to kids under age 11 for \$10.95 for lunch and \$12.95 for dinner (dessert included in dinner price)
- There is a cake cutting fee of \$1 per person. We will waive this fee if you opt out of our dessert that is included in our buffet and sit down dinner option. If a cake is brought last minute, the cake cutting fee will be applied.
- Centerpieces are available for \$5 per table. Please ask us for details.
- All parties are expected to follow state and ABC laws. Termination of party will result, if not.

Menu items and menu prices are subject to change

ADDITIONAL APPETIZER PLATTERS

Platters serve approximately 20 guests

\$125 For Each Platter

Cheese and Vegetable
Meatballs
Spinach and Artichoke Dip
Teriyaki Sesame Chicken Bites
Buffalo Wings
Chicken Kabobs
Baby Back Ribs
Spinach Phyllo Turnovers
Eggrolls

***Please note that these platters are an ADD ON option only.
You may not get appetizer platters only in our
banquet room.*

WINE LIST

Champagne

Champagne, Marquis de LaTour, France \$24

White

Chardonnay, Kendall Jackson, CA \$32

Pinot Grigio, Ecco Domani, Italy \$24

Sauvignon Blanc, Prophecy, New Zealand \$24

Red

Cabernet Sauvignon, Darkhorse, CA \$24

Cabernet Sauvignon, Louis Martini, CA \$32

Malbec, Don Miguel Gascon, Argentina \$32

Merlot, Red Rock, CA \$22

Pinot Noir, Harlow Ridge, CA \$18

Pinot Noir, Mirassou, CA \$28

9908 Fairfax Boulevard

Fairfax, Virginia 22030

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• BANQUET MENU •

LUNCH

DINNER

BUFFET

APPETIZERS

PRIVATE BANQUET ROOM

FROM 30 TO 150 GUESTS

WWW.PJSKIDOOS.COM

APPETIZER BUFFET

(Choice of Three)

Teriyaki Sesame Chicken Bites
Spinach and Artichoke Dip • Meatballs
Barbequed Baby Back Ribs • Buffalo Wings
Chicken Tender Kabobs • Eggrolls
Cheese & Vegetable • Spinach Phyllo Turnovers

\$20.95 per person

Extra appetizers may be added for \$4 each

SIT DOWN LUNCHEON

Served Until 2pm

Entrees

Garden Pasta	\$16.95
Grilled Lemon Chicken Breast	\$18.95
With rice pilaf and green beans	
Grilled Chicken Breast Teriyaki	\$18.95
With rice pilaf and green beans	
Chicken Cordon Bleu	\$19.95
With rice pilaf and green beans	
London Broil	\$20.95
With mushroom wine sauce, mashed potatoes and green beans	
Fresh Broiled Salmon	\$20.95
Lemon Butter OR Honey Dijon Glaze With red potatoes and green beans	
Baked Tilapia	\$20.95
With red potatoes and green beans	
Prime Rib of Beef Au Jus	\$22.95
8 oz with red potatoes and green beans	
Petit Filet Mignon	Market Price
6 oz with mushroom peppercorn sauce With red potatoes and green beans	

Each Luncheon Includes:
Bread and Butter
Tea and Coffee

*Add a salad or dessert to your luncheon for
\$3 each per person*

BUFFET

Entrees

(Choice of Two)

Grilled Chicken Breast

In a Lemon Cream Sauce

Stuffed Chicken Breast

With Portabella Mushrooms, Spinach & Cheese in a Dill Sauce

Roasted Pork Tenderloin

With a creamy mushroom marsala wine sauce

Fresh Broiled Salmon

Choice of Lemon Butter OR Honey Dijon Glaze

Stuffed Shrimp (add \$5 per person)

Stuffed with lump crabmeat

Prime Rib (add \$5 per person)

Filet Mignon (Market Price)

With mushroom peppercorn sauce

Pasta

(Choice of One)

Penne Tomato Basil or Penne Pesto

Vegetables

(Choice of Two)

Green Beans

Rice Pilaf

Red Potatoes

Vegetable Medley

Mashed Potatoes

Dessert

(Choice of One)

Chocolate Mousse

Ice Cream

Sherbert

Buffet Includes:

Mixed Green Salad with Balsamic or Caesar Salad
Bread and Butter
Coffee and Tea

\$32.95 per person

SIT DOWN DINNER

Served After 2pm

Entrees

Garden Pasta	\$21.95
Grilled Lemon Chicken Breast	\$23.95
With rice pilaf and green beans	
Grilled Chicken Breast Teriyaki	\$24.95
With rice pilaf and green beans	
Stuffed Chicken Breast	\$24.95
With rice pilaf and green beans	
Chicken Cordon Bleu	\$24.95
With rice pilaf and green beans	
Fresh Broiled Salmon	\$25.95
Choose One: Lemon Butter OR Honey Dijon Glaze With red potatoes and green beans	
Baked Tilapia	\$25.95
With red potatoes and green beans	
London Broil	\$25.95
With mushroom wine sauce, mashed potatoes and green beans	
Short Ribs of Beef	\$26.95
With mashed potatoes and green beans	
Prime Rib of Beef Au Jus	\$27.95
10 oz with red potatoes and green beans	
Filet Mignon	Market Price
8 oz with mushroom peppercorn sauce, red potatoes and green beans	

Dessert

(Choice of One)

Chocolate Mousse

Ice Cream

Sherbert

Each Dinner Includes:

Mixed Green Salad with Balsamic or Caesar Salad
Bread and Butter
Dessert
Coffee and Tea